

Food Safety Management System (FSMS)

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Training Program for FSOs

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What is FSMS?

FSMS (Food Safety Management System) is a **systematic and preventive approach** adopted by food businesses to ensure that food is **safe for human consumption**.

It involves identifying, evaluating, and controlling **food safety hazards** (biological, chemical, and physical) at all stages of the **food value chain** – **from raw material procurement to final consumption**.

Objectives of FSMS

- Prevent food safety hazards
- Ensure regulatory compliance
- Improve consumer confidence

Key Elements of FSMS

- ❖ Prerequisite Programs (PRPs) Good Manufacturing Practices (GMPs) and Good Hygienic Practices (GHPs)
- ❖ HACCP Principles
- ❖ Management System

Prerequisite Programs (PRPs)

- ✓ **GMP – Good Manufacturing Practices**
- ✓ **GHP – Good Hygiene Practices**
- ✓ **Sanitation & Pest Control**

HACCP in FSMS

- ❖ Hazard Analysis
- ❖ Identification of CCPs
- ❖ Monitoring & Corrective Actions

ISO 22000 Standard

ISO 22000 is an international standard for Food Safety Management Systems (FSMS) that provides a framework for organizations in the entire food chain (farm to fork) to control food safety hazards, ensure safe products, and meet customer and regulatory requirements. It integrates Hazard Analysis and Critical Control Points (HACCP) principles with ISO 9001-like quality management elements and a High-Level Structure (HLS) for easy integration with other management systems, ensuring a systematic approach to food safety.

Roles & Responsibilities

- ✓ **Top Management commitment**
- ✓ **Food Safety Team**
- ✓ **Training & awareness**

Documentation & Records

- ✓ **Food safety policy**
- ✓ **SOPs and records**
- ✓ **Traceability and recall procedures**

Internal Audit & Management Review

- ✓ Identify non-conformities
- ✓ Continuous improvement of FSMS

Regulatory Compliance (India)

FSSAI Schedule 4 requirements: Schedule 4 introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses and is divided into five parts as under:

Ref: Schedule 4 of FSS (Licensing & Registration of Food Businesses) Regulations 2011

Mandatory FSMS for FBOs

Schedule 4-Its parts 1 to 5



Schedule 4	General Requirements
Part 1	General hygienic and sanitary practices to be followed by food business operators applying for registration - Petty food operators and Street food vendors
Part 2	General hygienic and sanitary practices to be followed by food business operators applying for license- Manufacturing/ processing/ packaging/storage/distribution
Part 3	General hygienic and sanitary practices to be followed by food business operators applying for license- Milk and milk products
Part 4	General hygienic and sanitary practices to be followed by food business operators applying for license- Slaughter house and meat processing
Part 5	General hygienic and sanitary practices to be followed by food business operators applying for license- Catering

Benefits of FSMS

- ✓ Safe food production
- ✓ Legal compliance
- ✓ Improved market access

Conclusion



A Food Safety Management System (FSMS) is a structured and preventive approach to ensure the production and supply of safe food throughout the food value chain. By integrating prerequisite programs such as GMP and GHP with HACCP principles and management system elements, FSMS helps identify, control, and minimize food safety hazards effectively.

FSMS promotes regulatory compliance (such as FSSAI requirements in India), improves traceability and accountability, and builds consumer confidence in food products. Most importantly, it emphasizes that food safety is a shared responsibility of top management, food handlers, and all stakeholders from farm to fork. Effective implementation and continuous improvement of FSMS are essential for protecting public health and ensuring sustainable food businesses.

Thank You